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ABC of Resolution 2013 of 2020 implementation



Maximum sodium content in prioritized foods

Sub-directorate of Nutritional Health, Food and
Beverages
Ministry of Health and Social Protection

With the support of the Pan American Health Organization - Colombia
Regional Office

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RATIONALE

The World Health Organization developed the "Global Strategy on Diet, Physical Activity and Health" in recognition of the increasing burden of non-communicable diseases, in 2004, whereby the WHO issued recommendations that included limiting salt (sodium) intake from all sources. Based on the WHO's approaches, Colombia adhered to the determination of the policy "Prevention of cardiovascular diseases in the Americas, through the reduction of dietary salt intake in the whole population", developed by the Pan American Health Organization and proposed the "Strategy to reduce salt/sodium consumption in Colombia 2012-2021" with the purpose of contributing to the reduction of morbidity and mortality attributable to arterial hypertension and cardiovascular disease in the Colombian population, through the gradual reduction of salt consumption from different food sources, until achieving the WHO recommendation foreseen for the year 2021 (5 g salt or 2 g sodium/person/day).

To this end, five lines of action were defined: industry, the gastronomic sector, information, education and communication, supply, and research. In the first line of action concerning the industry sector, the starting point for the reformulation of sodium content in processed foods is the formulation of goals and deadlines for the reduction of sodium content with the participation of the industry, based on clear criteria for the selection of food categories and their technological feasibility in terms of salt reduction related to safety aspects to ensure that they are sustainable.

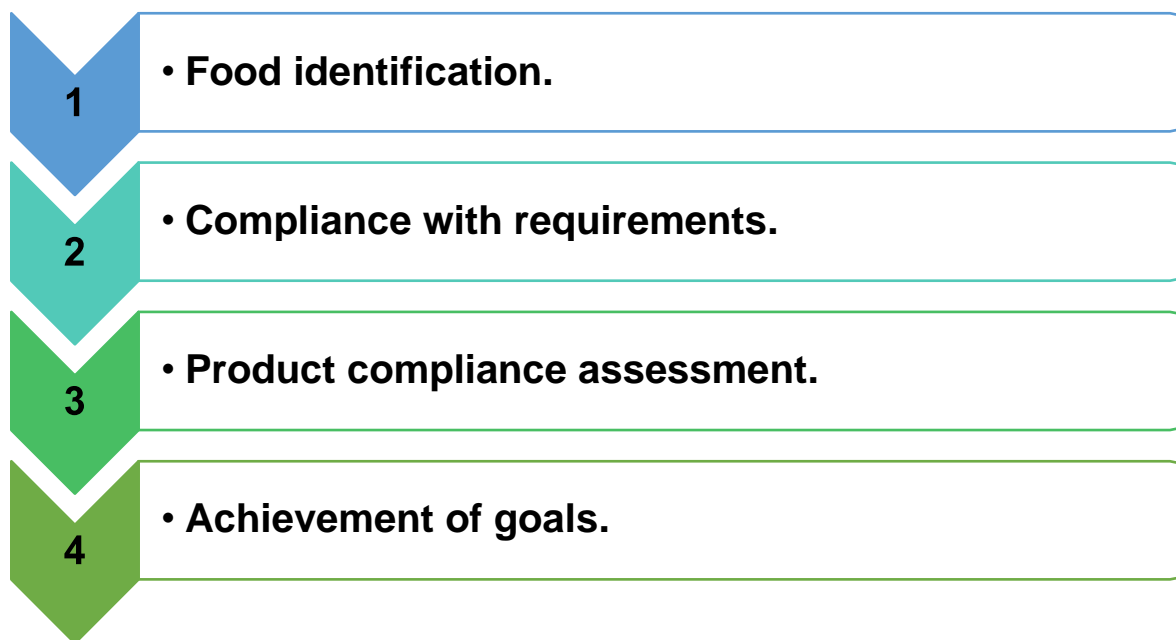
These goals and deadlines are defined in Resolution 2013/2020 "Whereby the technical regulation that defines the maximum sodium content of processed foods prioritized within the framework of the National Strategy for the Reduction of Sodium Consumption and other provisions are issued", which aims to contribute to the reduction of arterial hypertension and non-communicable diseases associated with it, with the legitimate objective of protecting the health of the population.

PRESENTATION

Within the framework of the technical cooperation that the Pan American Health Organization - PAHO provides to the Ministry of Health and Social Protection - MSPS (From its name in Spanish, MHSP), this ABC booklet was developed in Resolution 2013/2020, with the objective of providing clarity in its implementation process. Here you will find definitions, examples, goals, deadlines and recommendations that will help to understand and apply Resolution 2013/2020, thereby easing the adoption process by manufacturers, processors, distributors, marketers and importers of prioritized processed foods intended for human consumption in the national territory; as well as the actions of Inspection, Surveillance and Control developed by the territorial agencies of the departmental and district level and the *Instituto Nacional de Vigilancia de medicamentos y Alimentos* (National Institute for Drug and Food Surveillance) - INVIMA.

IMPLEMENTATION OF RESOLUTION 2013/2020

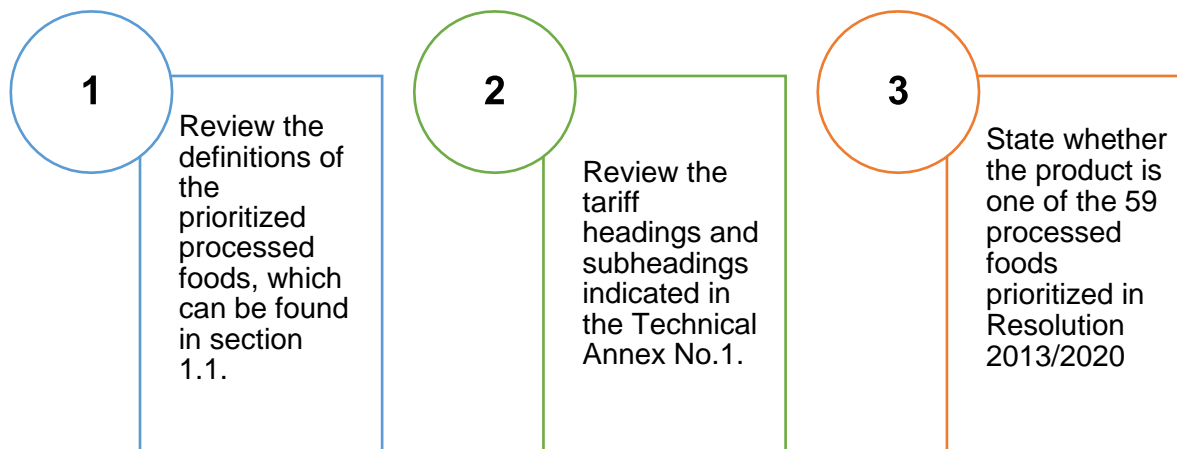
For the implementation process of Resolution 2013/2020, it is necessary to carry out 4 major steps concerning:



1. FOOD IDENTIFICATION

As indicated in the scope of application of Resolution 2013/2020, this regulation applies to prioritized processed foods intended for human consumption that are processed, imported and/or marketed in the national territory, and which are listed in Technical Annex No. 2, whose indicative tariff headings and subheadings are listed in Technical Annex No. 1.

In this first step, it is necessary to establish whether the food is one of the 59 processed foods prioritized in Resolution 2013/2020:



In the following example, we see that the food prioritized for its sodium content is sweet peanuts, the tariff subheading 1806.90.00.90 corresponding to chocolate and other food preparations containing cocoa, in this case refers to chocolate-covered peanuts, as indicated in the definition of the food.

| | | |
|--|------------|---|
| 17 | Maní dulce | 2006.00.00.00 Hortalizas, frutas u otros frutos o sus cortezas y demás partes de plantas, confitados con azúcar (almibarados, glaseados o escarchados). 2008.11.90.00 Frutos de cáscara, maníes (cacahuates, cacahuates) y demás semillas. 1806.90.00.90 Chocolate y demás preparaciones alimenticias que contengan cacao. |
| Maní dulce. Maní confitado maní recubierto con chocolate y maní con miel. | | |

(Below, translation of the highlighted image above:)

17 Sweet peanuts **1806.90.00.90** Chocolate and other food preparations containing cocoa
Sweet peanuts. Candied peanuts, chocolate coated peanuts and honey coated peanuts

It is important to properly identify and classify the product, since the scope of the Resolution depends on this and the sodium content that the food must meet, in accordance with the goals established in Technical Annex No. 2.

1.1. PRIORITIZED PROCESSED FOODS

Prioritized processed foods are all those processed foods that, due to their sodium content and frequency of consumption, provide the body with high levels of sodium in the context of a total diet.

According to the Technical Annex No.2 of Resolution 2013/2020, there are 59 prioritized processed foods, which we will review one by one:

1. Dehydrated coats

Concentrated product in powder or granulated form, which is constituted with water, milk, oil or other liquid or their mixtures to prepare sauces to be added to a food. This category includes products whose labeling indicates or bears the tag “base for preparing (...)” or “mixture for preparing (...)”

Example: Coat for preparing shredded meat.

2. Dehydrated broths

According to Resolution 14712/1984 is the product resulting from cooking meat or its derivatives, vegetables, or protein-rich substances, with or without the addition of flavorings, seasonings, fats, salt and allowed additives or by reconstitution of the equivalent mixture of dehydrated food substances according to the formulation of the product.

Example: Seafood broth (dehydrated shredded fish broth).



3. Ground chicken sausage

Processed meat derivative obtained by grinding chicken meat by-products and fat without mixing with meat of other animal species, cooked or uncooked, with additives allowed for use and with cooking requirements.

Example: *Packaged ground chicken breast meat.*

4. Cereal with mix and multi-ingredients for breakfast

Products with a fragile and/or crunchy consistency, of different shapes or forms, obtained from cereals and their derivatives, subjected to one or more of the following processes: cooking, extrusion, drying, rolling, baking, coated or not, with or without stuffing and addition of other ingredients such as pseudo cereal, dehydrated fruits, dried fruits, inter alia. This category includes “granola”.

Example: *Strawberry flavored cereal with fruit stuffing.*

5. Extruded and expanded cereal for breakfast

Products with a fragile and/or crunchy consistency, of variable shapes or forms, obtained from cereals and their derivatives, subjected to the following processes: cooking, drying, baking, extrusion, and expansion, with air injection.

Example: *Mixed cereal in the form of rings with fruit flavors.*

6. Rolled breakfast cereal

Products with a fragile and/or crunchy consistency, of variable shapes or forms, obtained from cereals and their derivatives, which have undergone the following processes: cooking, drying, rolling, baking.

Example: *Toasted corn flakes.*

7. Chorizo (beef sausage)

According to Decree 2162/1983, these are processed, raw, fresh products made with ingredients and additives of authorized use, introduced in natural casings.

Example: *Pork sausage, santarrosano (national sausage) type.*

8. Packaged Crouton

Small piece of toasted bread.

Example: *Crouton with fine herbs flavor.*

9. Extruded without added flavorings

Products made from corn grits (fine grain from semolina), inter alia, which are moistened and passed through an extruder, forming the collets (expanded) that are subsequently baked, without the addition of flavorings or ingredients that give flavor and added with salt. Does not include breakfast cereals.

Example: *Corn extrudates with natural flavor.*

10. Flavored extruded products

Products made from corn grits (fine grain from semolina), inter alia, which are moistened and passed through an extruder, forming collets (expanded) that are subsequently baked, with the addition of flavorings or other ingredients that give flavor and added salt. Breakfast cereals are not included.

Example: *Corn rings with spicy cheese flavor.*

11. Crackers

Products produced by baking a dough (liquid, solid or semi-solid) made from the kneading of wheat or other farinaceous derivatives with other ingredients suitable for human consumption and having a predominantly salty taste.

12. Special crackers

Product containing at least 25% less sodium relative to the content of crackers.



13. Ham

According to Decree 2162/1983, it is the processed product, cooked, not stuffed, prepared with ingredients and additives of authorized use, subjected to heat treatment, smoked or not. Except for matured products, whose main raw material is beef, pork and/or chicken.

Example: *Chicken breast ham.*

14. Peanuts with dried fruit

Peanuts mixed with other nuts such as almonds, cashews, hazelnuts, chestnuts, Brazil nuts, macadamia nuts, pecans, walnuts, pistachios, pumpkin seeds, sunflower seeds, or (pine nuts).

Example: *Mixed peanuts with salt, roasted corn, candied peanuts, almonds, and cranberries.*

15. Peanuts with raisins

Peanuts mixed with grapes, which were subjected to a dehydration process.

16. Salted and/or flavored peanuts

Dried fruit consumed roasted, packaged or not in whole or broken kernel form with added salt and/or flavored.

Example: *Lemon-pepper flavored peanuts.*

17. Sweet peanuts

Candied peanuts, chocolate-covered peanuts, and peanuts with honey.

Example: *Honey-flavored peanuts.*

18. Light peanuts with sodium

Product whose sodium content has been reduced to less than 50% compared to the reference food.

Example: *Peanuts with salt, light in sodium.*

19. Japanese type peanuts

Peanuts coated with a mixture of wheat flour and other ingredients that give them a salty flavor.

Example: *Peanuts coated with wheat flour and with artificial lemon flavor.*

20. Butter

According to *Resolution 2310/1986*, it is the sanitized fatty product derived from milk cream, with or without the addition of specific dairy cultures and subjected to a churning process.

21. Industrial margarine

According to *Resolution 2154/2012*, it is the emulsion of liquid or plastic consistency consisting of water and/or milk and/or its derivatives, with vegetable oils and edible vegetable fats, with or without added flavorings and/or spices, with a fat content of not less than 65%

22. Margarine and spreadable for table and kitchen

According to *Resolution 2154/2012*, it is the product of soft consistency, consisting of an emulsion of edible oils and/or fats of vegetable or animal origin (milk or dairy or seafood derivatives) and water.

It is called **margarine** if its fat content is equal or higher than 80% and **spreadable** if its fat content is below 80%. In margarines and spreads for table and cooking use, the milk fat content may not exceed 3% of the total fat content.

23. Mayonnaise

According to *Resolution 17882/1985*, it is the emulsified product of creamy or semi-solid consistency, prepared with refined edible vegetable oil, eggs or egg yolks, vinegar, salt, seasonings or spices and authorized additives.



24. Powder mix to prepare flavoring dressing

Powdered mixture containing salt, colorings, spices, seasonings, flavor enhancers, which is added to a preparation to add just flavor and/or color only. It does not require specific cooking mode and can be added to the preparation before, during or after cooking.

Example: *Powder mix for marinating and seasoning with natural spices.*

25. Powder mix to prepare seasoning paste

Powdered mixture containing salt, coloring, spices, seasonings, flavor enhancers and starch or modified starch, which is added to the preparation to add texture, flavor and/or color. It requires a specific cooking mode and must be added to the preparation prior to cooking.

Example: *Taco seasoning mix (includes potato starch in the ingredients).*

26. Mixtures without added flavorings

Mixture based on potatoes, fried plantains and snacks type pork rinds or snacks based on wheat flour. May also contain mixes that include corn tortillas, bacon and/or flour-based snacks with added salt, without added flavorings or other flavor-conferring ingredients.

Example: *Chicharrones (pork rinds), potato chips and plantain chips mix with natural flavor.*

27. Flavored mixes

Mixture based on potatoes, fried plantains and pork rinds snacks or snacks based on wheat flour. May also contain mixes that include corn tortillas, bacon and/or flour-based snacks with added salt, and flavorings or other flavor-conferring ingredients.

Example: *Mixed pork rinds, French fries, and barbeque-flavored plantain slices.*

Snacks with potato, corn, corn cereal and fortified wheat flour with cheese and bacon flavors.



28. Mortadella

According to *Decree 2162/1983*, it is the processed product, cooked, stuffed, prepared with ingredients and additives of authorized use, introduced in authorized casings, with a diameter greater than 80 mm, subjected to heat treatment and smoked or not.

Example: *Chicken Mortadella.*

29. Mustard

According to *Resolution 19021/1985*, it is the viscous product usually prepared with mustard flour, composed of a mixture of ground seeds of yellow or white mustard (*Brassica hirta* moench), brown mustard (*Brassica juncea*) or black mustard (*Brassica nigra*); added vinegar, salt, condiments or spices and authorized additives.

30. Packaged soft bread

Product resulting from the fermentation and baking of a basic mixture of wheat flour, water, salt, and yeast among other ingredients, and/or additives permitted by current legislation and whose level of hardness is low.

Example: *Packaged mojicones (Colombian Sweet Rolls).*

31. Packaged bun bread

A spongy piece of dough made with wheat flour and water and baked in the oven. The ingredients of this dough include, inter alia, milk, shortening and eggs.

Example: *Hamburger or hot-dog type bread.*

32. Packaged sliced bread

Bread sliced in portions of equal size and weight, made with wheat, rye, oat, flaxseed, or other cereals or pseudo cereals with added flaxseed or sesame seeds, inter alia.

Example: *Whole meal bread with strawberries, raisins, blackberries, and blueberries.*

33. Packaged toasted bread



Breads of moderate fragility, characterized by low moisture content, with a crunchy structure and texture.

Example: *Butter-flavored toast.*

34. Flavored potato chips

Product based on dehydrated potatoes containing additions of starch, flours (corn, potato, or rice), fried in vegetable oils, salt, authorized additives and with the addition of flavorings.

Example: *Chicken-flavored potato chips.*

35. Potato chips with no added flavorings

Product based on dehydrated potatoes containing additions of starch, flours (corn, potato, or rice), fried in vegetable oils, salt, authorized additives, and no added flavorings.

Example: *Natural flavor potato chips.*

36. Snacks based on wheat flour

Products made from raw materials including, but not limited to, cereals, potatoes, or vegetable powders with the addition of permitted additives, flavored or not. They are processed using different methods such as frying or hot air cooking, inter alia.

Example: *Crunchy Multicereal.*

Snacks with artificial bacon flavor.

37. Pork rinds type snacks

Meat product cooked and processed obtained from pork rind or skin, which is expanded by frying. It may or may not contain meaty bacon and is obtained from the belly, loin, leg, arm, or jowl.

Example: *American type pork rinds.*

38. Vegetable pastes



According to *Resolution 4241/1991*, it is the pasty product consisting of one or more spices, mixed with other food substances, ready for consumption. This product must have a minimum content of 80% of the spice that gives it the seasoning power. The use of artificial or synthetic essences or extracts that reinforce the flavor of the pure spice(s) is not authorized in these products. Carbohydrates, proteins, cooking salt, edible fats or oils may be used as carriers, and colorants and preservatives authorized in food may be used.

Example: *Garlic paste.*

39. Plantains and/or cassava

Products made from fresh plantains and/or cassava that are subjected to peeling, cutting, and frying processes, with or without added salt, flavored or not.

Example: *Fried cassava flakes with salt. Green plantain flakes.*

40. Wheat flour products

Products made from a dough of wheat flour, leavening agents, salt, and other ingredients, subjected to a process of fermentation, rolling, cutting, frying and subsequent packaging, whether or not flavored.

Example: *Fried wheat flour sticks with chicken flavor.*

41. Baked goods based on cassava starch

Products made from a dough of cassava starch, water, cheese, and other ingredients subjected to a process of molding, baking and subsequent packaging. The main ingredient is a cassava starch paste with water.

Example: *Cheese snacks with the shape of donuts.*

42. Cream cheese

It is the product produced by clotting milk into milk cream, whey cream, buttermilk, or a mixture of some or all of these products, by the action of curdling or other clotting agents.

Is soft, spreadable and without crust.

43. Fresh cheese kind of cheese curd

It is the product produced by the clotting of milk, milk cream, whey cream, buttermilk, or a mixture of some or all of these products, by the action of curdling or other approved clotting agents.

That during its production, it is subjected to a pressing process, with a farmer's "fancy" denomination.

44. Fresh cheese of stretched curd type

It is the product resulting from the clotting of milk, milk cream, whey cream, buttermilk, or a mixture of some or all of these products, by the action of curdling or other approved clotting agents.

That during its production, it is subjected to a process of kneading and hot mechanical stretching, resulting in a homogeneous and threadlike dough.

Example: *7 cueros cheese (a Type of mozzarella Colombian Cheese).*

45. Sausage

According to Decree 2162/1983, it is the processed product, cooked and stuffed, produced with ingredients and additives of authorized use, introduced in authorized casings, with a maximum diameter of 45 mm and subjected to heat treatment, smoked or unsmoked.

Whose main raw material is beef, pork and/or poultry meat.

Example: *Pork sausage.*

46. Salchichón (A salami type sausage)

According to Decree 2162/1983, it is the cooked processed product, stuffed, made with ingredients and additives of authorized use, introduced in authorized casings with a diameter between 45 and 80 mm, smoked or subjected to heat treatment.

Whose main raw material is beef, pork and/or poultry meat.

Example: *Chicken Salchichón.*

47. Soy sauce

Sauce produced by fermentation or by hydrolyzing, with natural or artificial colors, corn syrup or sugar, seasonings, other ingredients, and water. This category includes sauces originating from both fermentation and hydrolyzation production processes.

48. Mixed sauces based on soy sauce

Types of soy sauce-based mixes (liquid seasonings) that have soy sauce as the main ingredient in their formulation. May contain colorants and other ingredients.

Example: *Worcestershire sauce. Black sauce.*

49. Tomato sauce

According to Decree 14712/1984, it is the product made with the concentrated flesh of healthy, ripe tomatoes (*Lycopersicum esculentum*), added salt, sugar, authorized sweeteners, vinegar, onions, garlic, and other authorized additives.

50. Tomato-derived sauces

Products included in the definitions of tomato paste, concentrated tomato paste and tomato puree, in accordance with the provisions of Resolution 14712/1984 or the regulation that amends, adds, or supersedes it.

Tomato paste: Tomato paste containing at least 18% soluble solids from tomato.

Concentrated tomato paste: Tomato paste containing at least 24% of tomato soluble solids.

Tomato puree: Tomato product containing at least 10% of tomato soluble solids.



51. Sauces with tomato

Sauces or dressings containing tomato, sauces, tomato puree or tomato concentrate, not defined in Resolution 15790/1984 or the standard that amends or supersedes it.

Example: *Barbecue sauce.*

52. Vegetable-based sauces

Sauces made from spices classified in Resolution 4241/1991 as a major ingredient, which do not correspond to vegetable pastes. This includes chili or garlic sauces.

Example: *Garlic sauce.*

53. Emulsified sauces

Sauces and dressings based, in whole or in part, on an emulsion of water in fat or oil.

Example: *Tartar sauce. Cheese sauce.*

54. Non-emulsified sauces

Sauces and dressings based on water, coconut milk or milk, with added spices or seasoning.

Example: *Dressing Sauce.*

55. Sardine in oil

According to *Resolution 337/2006*, it is the product made with the species listed in Article 4 of this resolution and packaged in a liquid container with edible vegetable oil in hermetically sealed containers and subjected to heat treatment that ensures the commercial sterility of the product.

56. Sardine in tomato sauce

According to *Resolution 337/2006*, it is the product made with the species listed in Article 4 of this resolution and packaged in a liquid container with tomato sauce covering, in hermetically sealed and heat-treated containers that ensure the commercial sterility of the product.



57. Soup with noodles to hydrate

According to *Resolution 14712/1984*, it is the dry product that after reconstitution with water produces compounds ready for consumption, in accordance with the indications for use.

Containing pregelatinized noodles. Included in this category are “ramen-type soups” and “instant noodle soups”.

Example: *Ramen with chicken flavor. Mix to prepare chicken noodle soup.*

58. Dehydrated soups and creams

According to *Resolution 14712/1984*, it is the food product made from broths with the addition of starches, flours, nutritional pastes, milk and its derivatives and authorized additives or by reconstitution of the equivalent mixture of dehydrated food substances, according to the formulation of the product.

Example: *Dehydrated ajiaco (Typical Colombian dish) soup.*

Dehydrated cream: According to *Resolution 14712/1984*, it is the soup that once prepared, according to the indications for use, results in a product with a thick consistency.

Example: *Chicken cream with mushrooms.*

59. Corn tortillas

Product made by cooking corn among other ingredients, water, and salt; with or without the addition of flavorings or other flavor-conferring ingredients.

Example: *Corn flat cakes with cheese and butter flavor.*



Please keep in mind that... the foods indicated under numbers 8, 30, 31, 32 and 33, pertaining to packaged crouton, packaged bun bread, packaged sliced bread, and packaged toasted bread, whose shelf life is not greater than twenty-four (24) hours from their manufacture, **are not subject to the sodium reduction targets.**

2

• COMPLIANCE WITH REQUIREMENTS

Prioritized processed foods covered by Resolution 2013/2020 must comply with labeling requirements regarding the declaration of sodium content and additionally, this sodium content must be verifiable.

2.1 LABELING REQUIREMENTS

In keeping with Resolution 333/2011, the sodium content must be expressed in **milligrams (mg) per serving of food** and as a **percentage of the daily reference value**, as follows:

| Información Nutricional | | | |
|--|-----------------------|------------|---------|
| Tamaño por porción 1 taza (228 g) | | | |
| Porciones por envase 1 | | | |
| Cantidad por porción | | | |
| Calorías 260 | Calorías de grasa 120 | | |
| | Valor Diario* | | |
| Grasa Total 13 g | 20% | | |
| Grasa Saturada 5 g | 25% | | |
| Grasa Trans 2 g | | | |
| Colesterol 30 mg | 10% | | |
| Sodio 660 mg | 28% | | |
| Carbohidrato Total 31 g | 10% | | |
| Fibra dietaria 0 g | 0% | | |
| Azúcares 5 g | | | |
| Proteína 5 g | | | |
| Vitamina A 4% | Vitamina C 2% | | |
| Calcio 15% | Hierro 4% | | |
| * Los porcentajes de Valores Diarios están basados en una dieta de 2000 calorías. Sus valores diarios pueden ser mayores o menores dependiendo de sus necesidades calóricas. | | | |
| | Calorías | 2000 | 2500 |
| Grasa Total | Menos de | 65 g | 80 g |
| Grasa Sat. | Menos de | 20 g | 25 g |
| Colesterol | Menos de | 300 mg | 300 mg |
| Sodio | Menos de | 2400 mg | 2400 mg |
| Carb. Total | | 300 g | 375 g |
| Fibra dietaria | | 25 g | 30 g |
| Calorías por gramo: | | | |
| Grasa 9 | Carbohidratos 4 | Proteína 4 | |

(The image above highlights the Sodium content and daily value percentage in the label)

However, on June 16th, 2021, *Resolution 810/2021* was published, which supersedes *Resolution 333/2011* and provides that the sodium **content must be expressed in milligrams (mg) per 100g of food** and **milligrams (mg) per serving of food**, as follows:

| Información Nutricional | | |
|--|---------------|---------------|
| Tamaño de porción: 1 unidad (40 g) | | |
| Número de porciones por envase: Aprox. 2 | | |
| Calorías (kcal) | Por 100 g | Por porción |
| | 261 | 101 |
| Grasa total | 13 g | 5.2 g |
| Grasa poliinsaturada | 3.0 g | 1.2 g |
| Grasa saturada | 6.0 g | 2.4 g |
| Grasa trans | 820 mg | 328 mg |
| Carbohidratos totales | 31 g | 12 g |
| Fibra dietaria | 0.8 g | 0.3 g |
| Azúcares totales | 5.0 g | 2.0 g |
| Azúcares añadidos | 2.0 g | 0.8 g |
| Proteína | 5.0 g | 2.0 g |
| Sodio | 560 mg | 224 mg |
| Vitamina A | 3.0 µg ER | 1.2 µg ER |
| Calcio | 400 mg | 160 mg |
| Hierro | 4.0 mg | 1.6 mg |
| Vitamina D | 5.0 µg | 2.0 µg |
| Vitamina B1 | 1.01 mg | 0.41 mg |
| Zinc | 4.0 mg | 1.6 mg |

(The image above highlights the Sodium content for each 100 mg and per serving in the label)



Keep in mind that... Resolution 810/2021, provides a maximum deadline of 18 months for compliance, namely, as of **December 16th, 2022**, products must have their sodium content claim in this way and thus the verification of the products will be carried out. Until then, it will continue to be carried out as specified in Resolution 333/2011.

After the entry into force of Resolution 2013/2020, the agencies in charge of the inspection, surveillance and control process will verify the declaration of sodium content in the nutritional labeling, by visual inspection of the product.

2.2 VERIFICATION OF SODIUM CONTENT

In addition to compliance with the declaration of sodium content in nutrition labeling, this content must be verifiable, which will be done based on 3 analytical methods provided for in Resolution 2013/2020:

- Analytical method UNE-EN 15505-2008 "Foodstuffs. Determination of trace elements. Determination of sodium, magnesium, and calcium by flame atomic absorption spectrometry (Flame AA) after microwave digestion.

- A.O.A.C official Methods of Analysis 984.27:2019. Determination of iron, zinc, manganese, calcium, magnesium, copper, sodium, potassium in foodstuffs.
- A.O.A.C official Methods of Analysis 985.35:2019. Determination of iron, zinc, manganese, calcium, magnesium, copper, sodium, potassium by atomic absorption.

3

• PRODUCT COMPLIANCE ASSESSMENT

Prior to the marketing or importation of the prioritized processed foods, a certificate of product compliance under ISO/IEC 17065 must be obtained.

Initially, the manufacturer must make the first-party statement of compliance.

- This will be valid for a period of up to **24 months** after the country has the first the certifying body.

After this deadline, **ONLY** certifications issued by authorized bodies will be accepted.



The first certifying body in Colombia was accredited on July 12th, 2021, which means that until **July 12th, 2023**, the first party statement issued by the manufacturer will be accepted and after this date only the certifications issued by this agency or those to be accredited in the future will be accepted.

The certifying bodies must be product certification bodies accredited by:

- The Organismo Nacional de Acreditación de Colombia (National Accreditation Body of Colombia, "ONAC", from its name in Spanish) under the Colombian standard ~~ISO~~IEC 17065.
- A foreign accreditation body belonging to the mutual recognition agreements of the international accreditation forum.
- An organization that is part of the mutual recognition agreement in force between Colombia and another country.

3.1. CERTIFICATION OUTLINES

Certificates of compliance must be issued according to one of the following certification outlines in accordance with the Norma Técnica Colombiana (Colombian Technical Standard) NTC/ISO/IEC 17067 or the one that amends or supersedes it.

The manufacturer or importer may choose either of the two outlines proposed herein, which are as follows:

| Outline 1b | Outline 3 |
|---|---|
| <ul style="list-style-type: none"> • Includes certification of an entire batch of products. • If the result of the assessment is positive, all elements of the batch can be described as certified and bear the mark of compliance. | <ul style="list-style-type: none"> • Involves periodic sampling of the product coming from the point of production. • Verifies that items produced subsequent to the initial certification comply with the requirements. • Includes periodic assessment of the production process. |



Keep in mind that... as for the imported products, the importer must attach the certificate of compliance to the import license or registration.

4

• ACHIEVEMENT OF GOALS

The reduction targets relate to the maximum sodium content of the prioritized processed foods, which are stipulated in Technical Annex No. 2, in milligrams (mg) of sodium per 100 grams (g) of product.

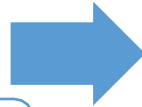
These values are found in two columns named as Goal 1 and Goal 2, since Goal 1 relates to the maximum sodium content that prioritized processed foods must have as of twenty-four (24) months after the date of publication of Resolution 2013/2020, namely, as of November 9th, 2020; and Goal 2 after forty-eight (48) months



Keep in mind that... foods that at the date of entry into force have a lower sodium content than that established, shall endeavor to maintain such content.

Goal 1

* 24 months
* November
09th, 2022

**Goal 2**

* 48 months
* November
09th, 2024



Keep in mind that... once the term of forty-eight (48) months following the publication of Resolution 2013/2020 has expired, there is a maximum period of twelve (12) months for the products that do not comply with the established levels to run out of stock in the market, after which, if they do not run out, the products must be recalled by the manufacturer, marketer, or importer.

FREQUENT QUESTIONS

- **What is the difference between Resolution 2013/2020 and Resolution 810/2021?**

Resolution 2013/2020 provides the technical regulation that defines the maximum sodium content of prioritized processed foods. On the other hand, *Resolution 810/2021* provides the technical regulation on the nutritional and front labeling requirements that must be met by packaged foods for human consumption; although sodium is mentioned as a nutrient of interest and clarifications are made regarding the descriptors allowed for the nutrition claims related to the content, no maximum limits are established for its content in the products.

- **What happens to products that are not mentioned in Resolution 2013/2020?**

If the products are not covered under Resolution 2013/2020 as a prioritized processed food, it is not applicable.

For example, this regulation does not apply to freeze-ahead potatoes or cassava, bun bread, cheese sticks, tuna, inter alia.

- **If a product is used as raw material, does Resolution 2013 apply?**

Yes, as in the case of industrial margarine, which is not for direct consumption, but is used as part of product manufacturing processes.

- **At the time of verification, is only the salt content of the product assessed?**

No, Resolution 2013/2020 indicates that the sodium content of the food must be assessed, which includes salt and other additives containing sodium.

- **If a product is among the prioritized processed foods, but uses salt substitutes, would the standard apply?**

Yes, since what must be verified is the sodium content of the product, regardless of whether or not it uses salts from another source.



- **What is the difference between category 36 for wheat flour snacks and category 40 for wheat flour products?**

The products that are grouped in the category of wheat flour-based snacks include products in the form of extruded fried products, for example: bacon (which are not pork rinds), potato rinds, crispy multigrain, inter alia. On the other hand, wheat flour products are fried wheat flour doughs, cut, leavened, flavored or not, as for example, fried wheat-flour sticks with chicken flavor.

Neither category includes wheat flour products such as cakes, muffins, donuts, etc.

- **What category do liquid seasonings appertain to?**

This type of products is not covered by these regulations since the seasonings included are powdered mixtures for the preparation of flavoring or texturizing seasonings in categories 24 and 25.

- **What category do flavored salts, such as pink salt or spicy salt, fall into?**

This type of products is not covered by this regulation since they correspond to salts and not to a processed product with added sodium.

- **What happens to products that do not comply with this regulation when they meet the established deadlines?**

As for goal 1, prioritized processed foods that do not comply with the maximum sodium content established after 24 months following the date of publication of Resolution 2013/2020, must be recalled.

As for goal 2, the prioritized processed foods that do not comply with the maximum sodium content established after 48 months following the date of publication of Resolution 2013/2020, have a maximum period of 12 months for stocks to be depleted in the market and after that, if they are not depleted, the products must be recalled by the manufacturer, marketer, or importer.

- **Will more prioritized processed foods be added to the 2013/2020 Resolution?**

No, in the future, according to the assessment of Resolution 2013/2020 and its implementation, the Ministry of Health and Social Protection will define if more foods are included or if a second phase of sodium content reduction of foods already prioritized will take place.

- **Where can the information on accredited bodies for compliance certification be found?**

On the web page of the Organización Nacional de Acreditación de Colombia (National Accreditation Organization of Colombia) – ONAC

www.onac.org.co.

- **What if reducing the sodium content of a product affects the shelf life of the product?**

Although the shelf life of a product can be affected by the reduction of the sodium content, it is important to keep in mind that this also depends on good manufacturing practices and not necessarily on the sodium content of the product, thus having other alternatives to extend the shelf life of the product.